Sud de France
Languedoc-Roussillon
TOP 100

Mas de la Devèze

Côtes du Roussillon Villages 2015

Grape varieties:
35% Mourvèdre,45% Grenache Noir, 20%Carignan

Terroir & Climate
Black soils, schistous marl

Vinification
The grapes have been de-stemmed then crushed. Pre-fermentation maceration during 24hours. Lightcap - punching during fermentation with a pumping-over. Malolactic fermentation in tank and in barrels for a part of the blend.

Tasting notes
Young, fresh, restrained, with hints of smoke, mulberry and raspberry. Gentle tannins and a spicy finish.

Food pairing
Monkfish with lentils and red wine sauce.

Price Range: £15-£19.99

Estate presentation:

Mas de la Devèze sits in the heart of red wine country. Founded in 1850, this tiny estate was initially farmed for livestock, with a small patch of vines for the farmer's personal use. However, in 2012 Simon and Nathalie Hughes sold their house in Provence and moved their family here with the dream of making wine. In just four short years, they've increased their vineyard holdings from six to 22 hectares and have picked up a number of awards and accolades, including 90 points from Robert Parker's Wine Advocate for their 2014 - not bad for their second full vintage!

More information:

www.suddefrancetop100.co.uk